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SMALL PLATES

Beef Carpaccio 24

Shaved prime tenderloin, arugula, black truffle aioli, pickled shallots, shaved aged gouda, Maldon salt ***GF**

Bacon Wrapped Filet Tips 19

Tenderloin tips, apple smoked bacon, bourbon onion glaze, horseradish cream, ***GF**

Korean Short Rib Flatbread 20

Korean BBQ braised beef short rib, provolone, cabbage, sesame, cilantro, sriracha slaw, pickled shallots house made crust

Crispy Calamari 19

Buttermilk fried calamari, house made Pak Dong, sesame ginger aioli

Fried Brussels & Artichokes 16

Shallot, pork belly, lemon, goat cheese, balsamic glaze **GF, V available***

Burrata Prosciutto 17

Shaved prosciutto, arugula, dried figs, pickled tomato, Marcona almonds, EVOO, basil honey, grilled baguette **GF available**

Lamb Meatballs 18

Mediterranean style lamb meatball, Tzatziki, mint oil, cucumber, grape tomato, toasted pita **H***

Shrimp Cocktail 18

4 jumbo Ecuadorian pink shrimp, cocktail sauce, lemon **GF***

Jersey Shore Crab Cake 19

Jumbo lump, claw, and backfin crab blend, panko, roasted grape tomato ragout, lemon basil aioli **GF***

Charcuterie Board 29

Prosciutto di Parma, Coppa Stagionata, a selection of 2 artisanal cheeses, Castravana olives, pickled grape tomatoes, Marcona almonds, dried apricot, bourbon onion jam, crostini, fresh fruit **GF available***

Choice of 2

Jakes Gouda: Gouda, 6 month

Cabot: Sharp Cheddar

Chaseholm Farm, Nimbus, Soft ripened, triple cream brie style

Five Spoke, Harvest Moon: Mimolette style

Lively Run Dairy, Seneca Blue; creamy sheep's milk ~Additional cheese selection **8**

Mezze Platter 20

Tzatziki, butternut hummus, dried cranberry, roasted cauliflower, roasted curry carrot sticks, grilled zucchini, pickled mushrooms, grapes, olives, pita **V, GF available***

SOUP & SALAD

New England Clam Chowder 18

Littleneck clams

Harvest Chop Salad 14

Mixed greens, baby kale, radicchio, pecans, dried cranberries, pickled shallot, Borden's Orchard gala apple, creamy apple cider vinaigrette

House Caesar 14

Roasted garlic Caesar, crisp romaine, croutons, Parmesan

***Add:** (4) grilled shrimp 18, Salmon 16, grilled chicken 15

LARGE PLATES

Lion's Mane Mushroom Cake 30

Forbidden black rice, parsnip puree, asparagus **GF, V**
***Add:** (4) grilled shrimp 18, Salmon 16, grilled chicken 15
Lindquist Vineyards, Chardonnay, 2022 Santa Barbara, CA 13

Tuscan Halibut 49

Crispy seared and braised, blistered tomatoes, light cream, garlic confit, spinach, cannellini, basil oil, baguette **GF available**
J.J. Vincent, Macon Villages, 2022, Pouilly Fuissé, FR 18

Veal Milanese 48

Sautéed panko crusted veal medallions, arugula, spinach, radicchio, asiago, basil gastrique, red skinned mashed
Honig, The Classic, Sauvignon Blanc, 2023 US Rutherford 14

Pistachio Salmon 46

Crispy seared Faroe Island salmon, pistachio kale pesto, creamy asparagus Asiago & crab orzo
Cantina Santa Maria La Palma, Vermentino, 2023, IT Sardinia 12

Grilled Bison Flank Steak 45

Grilled 10 oz Bison flank steak, smoked jalapeno dry rub, charred leek butter, red skinned mashed, roasted carrot **GF**
Ken Wright Cellars Pinot Noir, 2021, Willamette Valley WA, 17

Amber Ale Short Rib 54

Slow cooked Angus beef short rib, Ommegang Rare Vos harvest veg pan sauce, Jalapeno cheddar polenta, pickled jalapeno **GF**
Domaine Brusset, Laurent B.Rouge, 2023 Côtes Du Rhône, FR 14

Roast Lamb Rack 55

Red Lentil puree, garlic broccolini, mint jus
Borden's Orchard gala apple port wine agrodolce **GF* H**
Torbreck Grenache, The Steading, 2021, AU 18

SK Bistro Burger 25

8 oz Certified Angus brisket, chuck and short rib blend, BBQ dry rub smoked bacon, Jake's Gouda, onion straws, red pepper aioli, arugula, pretzel roll, house cut fries
Decoy, Cabernet Sauvignon, 2021, CA 14

Grilled Ribeye 62

14oz Omaha Black Angus ribeye, bacon bourbon onion butter, butternut spinach, fingerling potatoes **GF**
Kaiken Ultra, Malbec, 2021 AR, Mendoza 14

7oz Black Angus Filet 62

USDA Choice Iowa Black Angus , Gruyère au gratin potatoes, sautéed asparagus, port wine demi glace **GF**
Hearst, “Bunkhouse” Cabernet Sauvignon, 2022, Paso Robles 17

Additional Sides

Truffle Mac and Cheese V*	18
Chickpea fries, smoked tomato butter V GF*	12
Sautéed asparagus	8
Sautéed garlic spinach with butternut	8
Truffle parmesan fries	8
Gruyere au gratin potatoes GF*	10

Paul Dimm Executive Chef

***V**-vegetarian, **GF**- *gluten free, ***GF** available- can be prepared GF on request, ***H**-Halal

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
*If you have a food allergy, please notify us.
*20% gratuity will be charged to parties of 6 or more. *